

DINNERLY



Mini Flourless Chocolate Cakes with Almonds



30-40min



2 Servings

Have you ever wanted to have a whole chocolate cake to yourself? Well guess what—now you can! We're bringing you mini flourless chocolate cakes, no sharing required. They're rich, they're creamy, and most importantly, they're adorable. We've got you covered! (Serves 12—nutrition reflects 1 cake)

WHAT WE SEND

- 1 oz sliced almonds ⁴
- 2 (3 oz) chocolate chips ^{2,3}
- 5 oz granulated sugar
- ¼ oz espresso powder
- 2 (¾ oz) unsweetened cocoa powder
- 2½ oz confectioners' sugar

WHAT YOU NEED

- nonstick cooking spray
- 12 Tbsp (1½ sticks) butter ²
- vanilla extract
- kosher salt
- 4 large eggs ¹

TOOLS

- 12-cup muffin tin
- microwave
- fine-mesh sieve

ALLERGENS

Egg (1), Milk (2), Soy (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

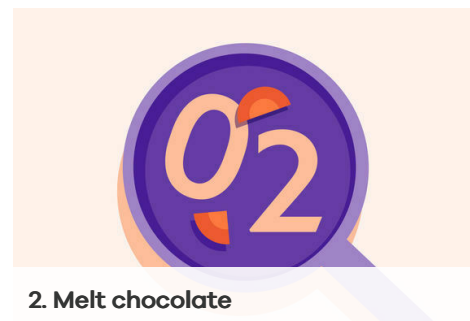
Calories 290kcal, Fat 19g, Carbs 30g, Protein 4g



1. Toast almonds

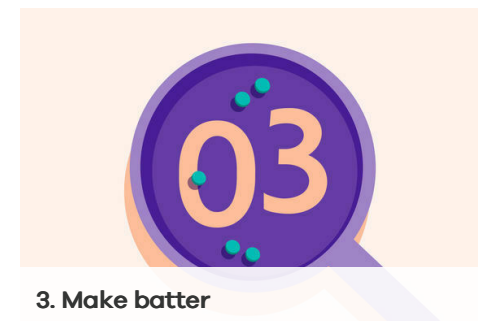
Preheat oven to 375°F with a rack in the center. Grease a 12-cup muffin tin with nonstick cooking spray.

Evenly spread **almonds** out on a rimmed baking sheet. Bake on center oven rack until toasted and browned in spots, 6–8 minutes. Set toasted almonds aside until step 4.



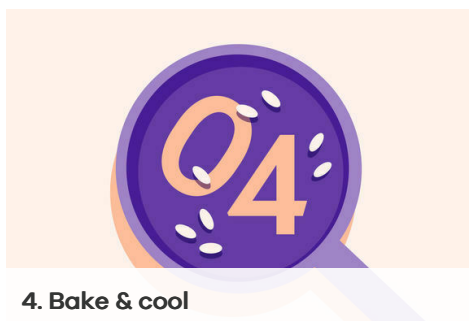
2. Melt chocolate

Transfer **12 tablespoons (1½ sticks) butter** and **chocolate chips** to a medium microwave-safe bowl. Microwave in 30-second increments until chocolate and butter are melted, 1–2 minutes. Whisk until smooth and combined. Let cool slightly.



3. Make batter

To **chocolate and butter** mixture, whisk in **granulated sugar**, **2 teaspoons each of vanilla extract and espresso powder**, and **½ teaspoon salt**. Add **4 large eggs** and whisk to combine. Using a fine-mesh sieve, sift **all of the cocoa powder** over **batter** and carefully whisk until incorporated (if you don't have a sieve, add cocoa powder to batter and whisk well to remove any lumps).



4. Bake & cool

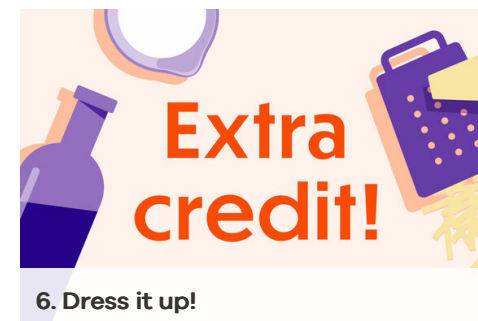
Evenly divide **batter** among muffin cups (about ¼ cup batter each). Evenly top with **toasted almonds**. Bake on center oven rack until puffed and top is set (some might cave in the center), 12–15 minutes.

Let cool completely in tin (they will sink as they cool).



5. Serve

Serve **flourless chocolate cakes** with **confectioners' sugar** dusted over top. Enjoy!



6. Dress it up!

Serve your mini cakes with fresh berries over top, a drizzle of caramel, or make it à la mode with a scoop of vanilla ice cream.